

Summit Ridge

food - winter 2023

welcome guests to our cosy, warm and inviting restaurant, where we provide exceptional dining in a relaxed, wintery atmosphere. our menu offers a five or eight course degustation with optional matched wines or, à la carte dining experience

we acknowledge the Dhudhuroa, Gunai-Kurnai, Taungurung, Waywurru and Jaithmathang as the First Peoples and Traditional Custodians of the alpine shire.

we pay our respect to their elders, past, present and emerging.

degustation

5 course/wine \$125/\$165pp

8 course/wine \$165/\$225pp

* coffin bay oysters, pomegranate and lime mignonette * (GF,DF)

kingfish crudo, avocado mousse, pressed cucumber, pickled jalapenos, citrus (GF,DF)

beef tartare, cornichons, sous vide yolk, crostini(DF,GF*)

seared hokkaido scallops, parsnip puree, chorizo, spiced hazelnuts,(N,NF*,GF,DF*)

* heirloom tomato salad, goat's curd, basil oil, pine nuts * (N,NF*,GF,DF*)

lamb rump, pressed potato, mint pea mash, peppercorn jus (GF,DF*)

lemon thyme panna cotta, rhubarb, honey, hazelnut praline (N,NF*,GF)

* cheese selection, fruit, nuts, quince paste, crackers * (N,NF*,GF*)

* items included in the 8 course degustation

vegetarian option

5 course/wine \$125/\$165pp

heirloom tomato salad, whipped goat's curd, basil oil, pine nuts(N,NF*,GF,DF*)

polenta chips, asparagus, white wine sauce, truffle oil(GF)

beetroot risotto, thyme, fetta, walnuts, honey(N,NF*,GF,DF*)

potato gnocchi, wild mushrooms, silverbeet, pear, parmigiano

flourless chocolate & hazelnut cake, liquorice ganache, biscuit crumb, cream(N,GF*)

à la carte

2 course \$75pp

3 course \$95pp

entrée

coffin bay oysters, pomegranate and lime mignonette (GF,DF)

kingfish crudo, avocado mousse, pressed cucumber, pickled jalapenos, citrus (GF,DF)

beef tartare, cornichons, sous vide yolk, crostini (DF,GF*)

seared hokkaido scallops, parsnip puree, chorizo, spiced hazelnuts, (N,NF*,GF,DF*)

heirloom tomato salad, goat's curd, basil oil, pine nuts (N,NF*,GF,DF*)

braised lamb croquettes, minted yoghurt(NF)

antipasto plate, salumi, aged smoked cheddar, pickled vegetables, marinated olives, crostini (GF*,DF*)

beetroot risotto, thyme , goat's cheese, walnuts, honey (N,NF*,GF,DF*)

polenta chips, asparagus, white wine sauce, truffle oil(GF)

main

duck breast, dutch carrots, orange, five spice jus (GF,DF)

barramundi, corn bisque, seasonal greens, dill oil (DF*,GF*)

lamb rump, pressed potato, mint pea mash, peppercorn jus (GF,DF*)

potato gnocchi, wild mushrooms, silver beet, pear, goats curd

slow cooked pork belly, pumpkin cream, fennel & cucumber salad, spiced jus (GF)

eye fillet, cauliflower puree, crispy chats, thyme jus, fried kale (DF*,GF) (add \$10)

sides \$15

seasonal greens, almonds, lemon oil

crispy chat potatoes, garlic, herbs

dutch carrots, honey, sesame

dessert

lemon thyme panna cotta, rhubarb, honey, hazelnut praline, (N,NF*,GF)

flourless chocolate & hazelnut cake, liquorice ganache, biscuit crumb, cream (N,GF*)

affogato, espresso, frangelico, gundowring vanilla bean ice cream, biscotti (N,NF*,GF*)

red wine poached pears, berries, spice cake, ice cream (DF*,GF*)

cheese selection, fruit, nuts, quince paste, crackers (N,NF*,GF*)

Gluten free (GF) Gluten free optional (GF) Dairy free (DF) Dairy free optional (DF*) Nut free optional (NF*) Contains nuts (N)*